

SERVICE OF RAW OR UNDERCOOKED FISH SUCH AS SUSHI

- ◆ Before service, raw fish is required to be frozen to assure parasite destruction. Prior to sale or service in ready-to-eat form, raw, raw-marinated, partially cooked, or partially marinated cooked fish, (other than some species of tuna), must be frozen to a temperature of:
 - -4°F or below for 7 days in a freezer; or
 - -31°F or below for 15 hours in a blast freezer.
- ◆ Fish in this category require the person in charge to maintain a freezing time and temperature record for 90 days after the sale or service of the fish.



VACUUM PACKAGING OF FISH

- ◆ Except for fish that is frozen before, during and after packaging, food establishments may not package fish using a reduced oxygen method.
- ◆ Any food establishment using a reduced oxygen packaging method under the conditions listed above shall have a HACCP plan as described in the TFER.



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SEAFOOD SAFETY FOR FOOD ESTABLISHMENTS



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HOW TO ASSURE THAT SEAFOOD IS SAFE

- ◆ What is fish?
 - According to the Texas Food Establishment Rules (TFER), this category includes fresh or saltwater fin fish, crustaceans such as shrimp and lobster, and other forms of aquatic life (including alligator, frog, aquatic turtle, jellyfish, sea cucumber, sea urchin, and the roe of such animals).
- ◆ What is molluscan shellfish (or "shellfish")?
 - This category includes filter feeders such as oysters, clams, and mussels.
- ◆ Where can I obtain fish to be served to the public?
 - Shellfish must be from sources that are currently certified by the Texas Department of Health (TDH) or the Interstate Shellfish Shipper's List.
 - Fish may not be received for sale or service unless they are commercially and legally caught or harvested, or otherwise approved by your state or local health department.
- ◆ What are the correct temperatures at which seafood must be received?
 - Oysters, clams and mussels must be received at 45°F or below.
 - All other fish must be received from your supplier at 41°F or below.

SPECIAL REQUIREMENTS FOR CONSUMING RAW SHELLFISH



- ◆ At what temperature must I store fish and shellfish?
 - 41°F or below.
- ◆ What are the cooking temperatures for fish?
 - 145°F for 15 seconds.
 - 155°F for 15 seconds for ground fish.
 - 165°F for 15 seconds for stuffed fish or stuffings containing fish.
- ◆ Many people enjoy eating raw shellfish. To ensure that your product is as safe as possible, the TFER requires that:
 - ◆ Shellfish come from sources that are currently certified by TDH or the Interstate Shellfish Shipper's List.
 - ◆ Raw, shucked shellfish must be obtained in non-returnable packages. Each package must legibly bear the name and address of the person who shucks and packs or repacks the shellfish, the person's authorized certification number, and the "sell by" date for packages with a capacity of less than ½ gallon, or the date shucked for packages of ½ gallon or more.
 - ◆ Shellstock on each dealer's tag or label must contain the following information in the following order:
 - Dealer's name and address;
 - Certification number (assigned by the shellfish authority);
 - The original shipper's certification number including the name of state or country in which the shellfish were harvested;
 - The date of harvesting;
 - Identification of the harvest location;
 - Type and quantity of shellfish;

REQUIREMENT TO POST A CONSUMER ADVISORY

- The following statement in bold, capitalized type:
"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS";
and
- The consumer advisory warning for the consumption of raw shellfish (See next section).

Food establishments which deliver shellfish to a consumer for raw consumption must inform consumers by brochures, deli-case or menu advisories, label statements, table tents, placards, or other effective written means, of the increased risk associated with certain vulnerable consumers who eat shellfish in raw or undercooked form. The language in the advisory shall be as listed in the statement below, unless otherwise approved by TDH.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.

Additional Note: Undercooked or raw shellfish are not to be served to "highly susceptible populations" as defined in the TFER.